

Apiary



R E S T A U R A N T

Side bar

- Marinated pitted Gordal olives (vegan) £3.50
- 3Bee dukkah, bread, evoo & shallot vinegar (vegan) £5
- Rose harissa & basil hummus, poppadoms (vegan) £5
- Crispy pig ear, Maldon salt & aioli £4
- Pistachio & feta dip with corn chips (v) £5
- 3Bee seedy chicken strips and lemon mayo £5
- Shoestring fries (vegan) £4
- Side salad (vegan) £4
- Artisan sourdough, butter, extra virgin olive oil & shallot vinegar (v) £4
- Market greens (vegan) £4

daytime menu

two courses £15 (from starters, mains, brunch, burgers, sweets)

STARTERS £5

- Soup of the day, artisan bread (vegan) & butter (v)
- Thai style crispy squid rings, sweet pepper, coriander & chilli dip
- Ham hock & parmesan croquettes, cherry tomato salsa
- Cauliflower tempura, lambs leaf, soy dressing, sesame seeds (vegan)
- Chicken & black pudding roulade, asparagus & broad bean salad, mustard dressing

MAINS £12

- Sticky chicken wings, mango fried rice, spring onions, toasted cashew nuts
- Black bean & sweet potato cake, lime avocado whip, sweetcorn, chilli & pickled cucumber salad (vegan)
- Salmon fillet, lemon & parley crust, white wine risotto, buttered samphire
- Shredded duck leg, orange, hazelnut, red onion & watercress salad, white balsamic dressing
- Gammon steak, chunky chips, pineapple ring, shredded spring greens, fried egg

*please make your server aware of any food allergies or intolerances
gluten free bread is stored & prepared separately from regular bread
a discretionary 10% service charge is added to tables of 6 or more*

BURGER BAR £12

all served with fries (GF buns available on request)

- Beef burger, cheddar cheese, pickled cucumbers, baby gem, beetroot chilli ketchup
Portobello mushroom pattie, vegan feta, onion ring, tarragon ketchup (vegan)

£1 EXTRAS – feta, spinach, avocado, bacon, fried egg